



FOOD SCOOP

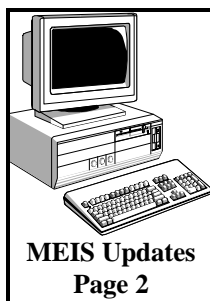
“A Michigan Food & Nutrition Program Edition”

November/December 2000

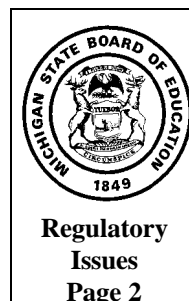
Issue No. 4

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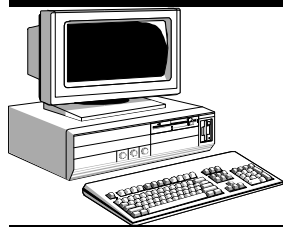
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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-2077
Child Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022





MEIS Updates

MEIS UPDATE

The current URL for accessing the School Meals claim form or any other MEIS application is:

<http://www.meis.mde.state.mi.us>

Bookmark this location rather than the login screen because each fiscal year the login site will change. If you are still using the MEIS Home Page URL (<http://www.mde.state.mi.us/meis>), there is a link that will take you to the above location. There you will see the new fiscal year (October 2000 - September 2001) listed to the right of the Current Claim Year. That will take you to the login screen for the October 2000 claim form.

Claim Data Errors

After entering the claim data for a building, click on the "SAVE" button and look at the top of the screen before proceeding any further. There will either be a message telling you that the data has been entered successfully, or there will be an error message. If there is an error, it must be corrected and the data saved again. If it is not corrected, when you exit to the Overview screen the data for that site will be blank. Also, if errors are not corrected, when you attempt to certify the claim there will be an error message on that screen and you will not be able to certify. If the error is due to exceeding the national attendance factor of

92.9% (beginning with the October claim), there are two steps that need to be completed. The first is to fill out and send to our office the 'Justification for Exceeding the National Attendance Factor' form that was included in the September issue of *Food Scoop*. (If you do not have this form please call our office). The second step is to click on the "overclaim" box that is located in the yellow area on your claim form screen. This will produce a check mark that will allow the overclaim to be accepted. However, the paper form must also be received in order for this to be processed.

PASSWORD PROBLEMS

If you cannot remember your password when logging onto any of the MEIS applications, please call the MDE Help desk at (517) 335-0505. Password resets are usually accomplished within a day. Food and Nutrition staff do not have the security access to assist with password or login resets.



Regulatory Issues

How Will Michigan's New Food Law Affect YOU?

Michigan Food Law 2000, or Public Act 92, takes effect on November 8, 2000. It establishes regulatory standards for all licensed food establishments in Michigan. It was designed to streamline current food safety laws, eliminate overlapping and conflicting provisions and allow us to focus on preventing foodborne illnesses.

According to the CDC, there are five leading

causes for foodborne illness outbreaks. These causes are:

- Inadequate cooling of foods
- Improper holding temperatures
- Poor personal hygiene of food workers
- Contaminated equipment
- Obtaining food from unsafe sources

How will the new food law help control foodborne illness outbreaks?

Controlling the most common sources of foodborne illness is vital to improving food safety. To help with this effort, Michigan Food Law 2000 identifies five key food safety tools that retail food establishments must use to help control these well-documented risks.

Five Key Food Safety Tools

- Preventing sick employees from working with foods.
(when to exclude/when to restrict)
- Demonstrating food facility manager knowledge.
(what is the role of the “person in charge” or PIC)
- Ensuring proper time and temperature food controls.
- Preventing contamination of foods by employee hands.
(use of gloves or appropriate serving tools)
- Advising consumers of the risks of eating raw or undercooked foods of animal origin.

Many school food service directors are unclear as to the scope of the PIC’s role. The PIC is defined as the individual present at a food establishment who is responsible for the operation at the time of inspection. The PIC must demonstrate their knowledge of food

safety during an inspection. This can be done with proof of a food temperature log sheet, using a thermometer or answering questions during an inspection.

In the case of vended meals or satellite locations, the employees receiving or serving foods must be able to demonstrate their knowledge of food safety during an inspection. Examples of this could be: not serving foods at improper temperatures, properly cleaning and sanitizing food contact surfaces or not having bare hand contact with ready to eat foods.

Inspectors are looking to see that employees are trained in food safety and sanitation, *but this doesn’t necessarily mean that all employees must complete a food safety course.* It is extremely important that food service directors contact their local health department and find out what are the requirements for certification or training of employees in their county. Some counties are more strict than others and may require that ALL staff complete a state approved food safety and sanitation course. Unfortunately, we at MDE cannot make these determinations as this is out of our jurisdiction.

If you are interested in courses in food safety and sanitation, you can access this information from Michigan Department of Agriculture’s (MDA) web site at www.mda.state.mi.us

You can also check our web site for upcoming training classes at www.state.mi.us/mde/off/oss/news/index.htm

Our Sanitation and Safety – 120 class has been approved for ASFSA certification, however, we are still waiting for MDA approval of this SWTP course.

Michigan Food Law 2000 Information
Available On-Line

The following websites are available to help you:

- M D A ' s w e b s i t e a t www.mda.state.mi.us to obtain copies of Michigan Food Law 2000, as well as information on the law and current food safety training opportunities.
FDA's web site at www.fda.gov to obtain electronic access to FDA's 1999 Food Code. Please remember that Michigan Food Law 2000 clarifies some Food Code requirements.

A New Twist on an Old Theme

The Night After Christmas

“Twas the night after Christmas and all
through the kitchen
Little creatures were stirring up potions
bewitching.
Salmonellae were working in gravy and
soup,
In the hope they could turn it to
poisonous goop!
Clostridia were nestled all snug in the
ham,
While Hepatitis A viruses danced in the
yam.
Little John with his Gobots and Mary in
her cap,
Had just settled down for a long
overdue nap.
When down in their guts there arose
such a clatter
They sprang from their beds to see
what was the matter.
They ran to the bathroom, threw open
the door
Too Late! Now their mother is
cleaning the floor.

Wash your hands before cooking! Put
your food away quick!

Or that jolly old food germ we know as
Saint Sick

With his eight tiny microbes will ruin the
feast

As they make their toxins. He calls out
to each beast:

“Now Hepatitis! Now Staph and
Perfringens;

We'll punish those humans for holiday
binges!

On Botulinum! E. Coli! Shigella!

Go get 'em Amoeba! Work fast,
Salmonella!

If those humans can't learn to handle
food right,

A Merry Christmas they'll have, then a
long, sleepless night!”

Have a (food) safe holiday season!!!

<div>December, 2000</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>	<div>Michigan State Board of Education</div> <div>Dorothy Beardmore, President</div> <div>Kathleen N. Straus, Vice President</div> <div>Herbert S. Moyer, Secretary</div> <div>Sharon Wise, Treasurer</div> <div>Sharon L. Gire</div> <div>Marianne Yared McGuire</div> <div>Michael David Warren Jr.</div> <div>Eileen L. Weiseer</div> <div>Arthur E. Ellis, Superintendent</div> <div>Governor John Engler, Ex-Officio</div>
December, 2000	
10	November Monthly Claim Due
31	Cut-off for October Monthly Claim
January , 2000	
10	December Monthly Claim Due
29	Cut-off for November Monthly Claim

MINUTES OF THE COMMODITY ADVISORY COMMITTEE

OCTOBER 25, 2000

Present were: Marcia Rackov, Dianne Mitchell, Suzanne Brown, Sally Bergsma, Paul Yettaw, Dale Dahlstrom, Kathy Fruge, Mike Howard, Liz Chartier, Bob McMillen, Martha Ryan, Manis Coirinn, Becky Baker, Kathy Dubie, Kathryn Peterson, Mike Rademacher, John Milnes, Peg Pawelek Brown, Marla Moss, Renee Patterson, Jean Kish, Kathy Clouse, John Battiste, Terri Sincock, Iola Williams, Venetta Hollifield, Craig S. Mitchell, Eyzola Robinson, Linda Wrobel and Matt Zimmerman.

CAC Chairperson Kathryn Peterson brought the meeting to order at 10:00 a.m. Peg Brown introduced Marla Moss to the CAC. Marla's time is presently being divided between 50% food distribution and 50% Child and Adult Care Food Program. MDE is attempting to have Marla's position revised to 100% food distribution in the future. At this point the CAC members introduced themselves to the group. Marla asked if there were any additions to the agenda that was prepared for the Fall Conference. Nominations were then taken for the CAC Chairperson, Vice Chairperson and Secretary. Kathy Fruge was nominated for Chairperson, Paul Yettaw for Vice Chairperson and Sally Bergsma for Secretary. Motion was made and carried.

Marla Moss reviewed with the committee a commodity update. The main agenda item was ground beef. The price of ground beef is up almost \$20,000 a truck. At this time last year, USDA was purchasing ground beef at \$1.05 per pound. It is now \$1.66 per pound. Currently five states have canceled their orders for ground beef with USDA. The committee was asked to provide input to the MDE regarding whether or not to cancel the current beef orders. The CAC voted to continue with the beef orders from USDA.

A discussion followed regarding why the price of beef has risen so drastically over the last year. USDA revised their current specifications for ground beef. USDA feels that a 100% pathogen free standard will provide safe food for all school children. However, with this new standard in place, there are fewer suppliers bidding on the meats. As a result, ground beef was in short supply at the beginning of this fiscal school year. Presently, there are companies who are bidding on ground beef and school districts and agencies should see ground beef once again on their commodity order forms. However, the price is higher due to the new standard.

The CAC has decided to draft a letter to USDA regarding the present specifications on ground beef. The following items need to be addressed in the letter:

- 1) The current standards for ground beef are too high.
 - 2) USDA should level the playing field - all ground beef should meet the same specifications whether for schools, restaurants, or grocery stores.
 - 3) The committee would like to see higher standards for all food products besides ground beef.
 - 4) How is USDA insuring that the ground beef we receive is 100% pathogen free?
- Copies of this letter should be sent to Dan Glickman and Shirley Watkins from USDA. Kathryn Peterson made a motion to draft the letter and Paul Yettaw seconded the motion. Motion was carried.

Marla spoke to the CAC on the difference between a state contract and a master contract. A state contract is between the state office and a vendor. The Department of Management and Budget awards the contract to the vendor and MDE is responsible for the USDA commodity. A master contract is a processing contract between a school district and a vendor. School districts are then responsible for the USDA commodity and for ensuring that they receive the value of that commodity. This process may involve rebates through the vendor. Marla reminded the CAC members that many times inventories of commodity foods are drawn down only when rebates are submitted. Schools must take responsibility when master contracts have rebate programs in order to track their commodity foods.

Marla also discussed one state contract that also involves a rebate program - Country Fresh. Country Fresh is currently processing several dairy products for schools using USDA commodity non-fat dry milk. Due to the limited shelf life of dairy products, most of these products are not available through TLC and Northern. These products are available from many vendors and dairies. Schools must complete a rebate form, copy their invoices and mail to Country Fresh. The school will receive a check back for the value of the commodity non-fat dry milk. Country Fresh will have rebate forms and products available for sample at the Taste Test on Thursday afternoon.

Peg Pawelek Brown also discussed a pilot program in which the State of Michigan is participating. Commodity foods are ordered directly from USDA rather than through the Midwest region as was done in the past. The pilot program ran from April 1 through September 30. It has been extended for an undetermined length of time.

A discussion of various commodity cheese available through the commodity program followed. The consensus of the CAC was that the processed string cheese was more expensive than the string cheese currently offered on the market. The shredded cheddar cheese from USDA was acceptable, while the shredded American cheese from Land O'Lakes was not. The processed grilled cheese sandwich was discussed. The general feeling was that the product is nice but costly. The committee could not recommend to the State for processing unless the price was lowered. The committee would also like to see a low fat cheese used in the sandwich. JTM cheese sauce was also discussed. The product appears to be more expensive than what is available non commodity. However, the warehouses state that the JTM cheese product is moving as well as the processed Macaroni and Cheese by Land O'Lakes. The CAC was in favor of the larger Peanut Butter/Jelly Sandwiches by Smuckers when asked by MDE for direction in ordering this product.

Marla reviewed the products to be tasted in the Taste and Evaluate portion of the Fall conference. These are all new products for possible processing for the next school year, 2002:

- 1) Zartic **B** Chicken Fryzs
- 2) Albies **B** Pizza Calzones
- 3) UCG **B** Cherry Pie Filling, Cinnamon Danish, Orange Berry Muffin
- 4) Protein Technologies **B** Buttermilk Ranch Dip
- 5) Wawona Foods **B** Frozen Individual Fruit Cups
- 6) Rich Sea Pak **B** Mozzarella Cheese Sticks, Stuffed Crust Dippers
- 7) D & F Marketing **B** Sunrizer Sausage and Cheese Biscuit

8) Best Express **B** Chuck E. Cheese Pizza, Cheese **B A B** Dia

A new question has been added to the evaluation form= **What Is Maximum Cost Per Unit You Would Be Willing To Pay?** This will help MDE and CAC to evaluate products for processing based on the commodity processing cost. It was the feeling of the CAC that any state processed commodity product should be lower in cost than the current commercial products on the market.

Marla discussed a survey that MDE is requesting to be completed by all food service directors at Fall Conference. MDE is looking for direction from food service directors on commodity beef - first, whether to cancel trucks for this year and secondly, the preference on receiving commodity beef in processed form or frozen, raw form. The questionnaire will also appear in the Food Scoop so those not in attendance at the Fall Conference can provide input. Marla also reminded CAC that MDE should be notified immediately if there is a problem with any of the commodity foods or processed commodity products.

Two presentations were given to the CAC regarding possible products to be processed for the next school year. Mike Elliott from Protein Technologies presented information on a low saturated fat soybean oil that is available as a commodity item. He gave health advantages as well as general information regarding the oil. The oil is currently being sold in Spartan Stores. The cost is approximately \$.01 per ounce more than the oil currently in use from USDA. Presently, thirteen other states are using this commodity oil. Mr. Elliott also pointed out that most of the soybeans for this product are grown in the state of Michigan.

Mike Garcia from Wawona Foods also gave a presentation on individually packaged fruits that are processed for the USDA program. Wawona is currently processing fruit in six states. All food service directors had received samples of the products and discussion on acceptability followed. More samples will be available at the Taste Test Evaluation on Thursday afternoon.

Marla asked the group if there were any concerns or questions for the committee or MDE. She encouraged all CAC members to listen to their peers and bring back to committee accurate and valuable information regarding commodity foods. Next meeting will be in November or December to discuss results of Taste Test and Beef Survey. Meeting adjourned at 10:00 am.

Respectfully Submitted:

Dale R. Dahlstrom **B** 1999/2000 Secretary CAC

Edited by Marla J. Moss

December 11, 2000
Commodity Value Listing
School Year 2000 - 2001

Code	Commodity	Case Wt.	Value/ \$/Lb.	Value/ \$/Case	New Value Eff 11/1/00
002	ALMONDS RST B 25#CS	25.0#	1.6063	40.16	
018	APPLE SLICES 6/#10	39.0#	.3434	13.39	
011	APPLE SLICES B 6/#10	39.0#	.3434	13.39	
037	APPLE SLICES FRZ 30# CS	30.0#	.2825	8.48	
020	APPLESAUCE 6/#10	40.5#	.2418	9.79	
017	APPLESAUCE B 6/#10	40.5#	.2418	9.79	
040	APRICOTS 6/#10	40.5#	.4440	17.98	
046	APRICOTS B 6/#10	40.5#	.4440	17.98	
016	APRICOTS DICED B 6/#10	40.5#	.5151	20.86	
027	APRICOTS FRZ B 20	20.0#	.5665	11.33	
074	BEANS BLKEYE CND B 6/#10	40.5#	.2144	8.68	
052	BEANS CND RD KIDNEY 6/#10	40.5#	.2290	9.27	
055	BEANS GREEN 6/#10	38.0#	.3087	11.73	
062	BEANS GREEN FRZ 30# CS	30.0#	.3101	9.30	
039	BEANS GRT NORTH CND 6/#10	40.5#	.2120	8.59	
003	BEANS REFRIED 6/#10	42.0#	.2620	11.00	
090	BEANS VEGETARIAN 6/#10	40.5#	.2368	9.59	
217	BEEF E 36# CS	36.0#	1.1500	41.40	
163	BEEF FRZ 40# CS	40.0#	1.1500	46.00	\$1.6561 \$66.25
025	BEEF VPP Patties 36# CS	36.0#	1.0800	38.88	
146	BLUEBERRIES CULT B 30# CS	30.0#	.5623	16.87	
136	BLUEBERRIES CULT E 30# CS	30.0#	.5623	16.87	
028	CARROTS FRZ 30# CS	30.0#	.2844	8.53	
169	CHEESE CHEDDAR SHRD 6/5#	30.0#	1.9000	57.00	
112	CHEESE MOZZ FRZ 3/20# LV	60.0#	1.2312	73.87	
585	CHEESE MOZZ FRZ 8/6# LV	48.0#	1.2660	60.77	
121	CHEESE MOZZ FRZ LBS	VARIABLE	1.2660	N/A	
215	CHEESE PROCESSED 6/5#	30.0#	1.2105	36.32	
154	CHEESE PROCESSED SLICED 6/5#	30.0#	1.2333	37.00	
097	CHERRIES DRIED B 4/4#	16.0#	5.3000	84.80	
192	CHIX FRZ DICED 4/10#	40.*	2.1058	84.23	
131	CHIX FRZ DICED B 4/10#	40.*	2.1058	84.23	
161	CHIX NUGGETS SOC 6/5#	30.*	.7001	21.00	
167	CHIX Patties SOC 30# CS	30.*	.7026	21.08	
209	CORN COB 30#CS	30.0#	.3526	10.58	
204	CORN FRZ 30# CS	30.0#	.3434	10.30	
201	CORN LQD 6/#10	39.75	.3089	12.28	
059	CORN VAC CND 6/#10	28.125	.3770	10.60	
496	CRANBERRY DRIED B 5/5#	25.0#	2.0000	50.00	
289	CRANBERRY SAUCE B 6/#10	48.0#	.5900	28.32	
227	EGGS WHOLE FRZ 6/#10	30.0#	.4114	12.34	
269	FLOUR AP E 4/10#	40.0#	.1225	4.90	
134	FLOUR BAKERY MIX E 6/5#	30.0#	.3328	9.98	
264	FLOUR BREAD E 50#	50.0#	.1258	6.29	
325	FRUIT MIXED 6/#10	39.75	.6531	25.96	
298	HAM COOKED E LB	VARIABLE	1.6000	N/A	
311	MACARONI 20# CS	20.0#	.2447	4.89	
320	MILK NFD BULK B 25KG	55.115	1.1022	60.75	
330	OATS ROLLED 12/3#	36.0#	.3335	12.01	

SY 00-01

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Code	Commodity	Case Wt.	Value/ \$/Lb.	Value/ \$/Case
353	PEACH CUP FRZ 96/4OZ	24.0#	.8652	20.76
044	PEACHES SLC CLING 6/#10	39.75	.4953	19.69
344	PEACHES SLC CLING B 6/#10	39.75	.4953	19.69
576	PEANUT BUTTER 6/5#	30.00	.7403	22.21
196	PEARS DICED E 6/#10	39.5#	.3697	14.60
054	PEARS HALVES E 6/#10	39.5#	.4207	16.62
157	PEARS SLC 6/#10	39.5#	.3718	14.69
385	PEAS 6/#10	39.5#	.3686	14.56
387	PEAS FRZ 30# CS	30.0#	.3940	11.82
292	PINEAPPLE TIDBITS 6/#10	39.75	.5577	22.17
105	PORK 36 FRZ E 36# CS	36.0#	.7623	27.44
402	PORK 36 FRZ B 36# CS	36.0#	.7623	27.44
404	PORK FRZ 40#CS	40.0#	.7623	30.49
410	POTATO ROUNDS 6/5#	30.0#	.3253	9.76
416	POTATO WEDGES 6/5#	30.0#	.2908	8.72
415	POTATOES OVEN 6/5#	30.0#	.3160	9.48
552	RICE LONG GRAIN 25#	25.0#	.1377	3.34
454	ROTINI MACARONI 20# CS	20.0#	.2735	5.47
340	SALAD (VEG) OIL 6/1GAL	46.2#	.2894	13.37
479	SALSA 6/#10	39.75	.3904	15.52
465	SHORTENING 12/3#	36.0#	.4553	16.39
155	SHORTENING LIQ 6/1GAL	46.2#	.2860	13.21
470	SPAGHETTI 20# CS	20.0#	.2553	5.11
441	SPAGHETTI SAUCE 6/#10	39.75	.2740	10.89
478	STRAWBERRIES FRZ B 30#CS	30.00	.8054	24.16
484	STRAWBERRIES SLC B 30#CS	30.00	.6190	18.57
104	SWEET POTATOES E 6/#10	40.5#	.4292	17.38
490	TOMATO PASTE E 6/#10	41.625	.4247	17.68
527	TOMATO SAUCE E 6/#10	39.75	.2556	10.16
507	TOMATO SAUCE B 6/#10	39.75	.2556	10.16
491	TOMATOES 6/#10	38.25	.2838	10.86
512	TOMATOES DICED E 6/#10	38.25	.3098	11.85
589	TRAIL MIX FRT-NUT B 5/5#	25.0#	1.7587	43.97
	493TUNA CND B 6/66.5OZ	24.938	1.2812	31.95
035	TURKEY GROUND E 40# CS	40.0#	.4938	19.75
553	TURKEY HAM SMKD FRZ E	VARIABLE	.9082	N/A
110	TURKEY-ROASTS LBS	VARIABLE	1.2559	N/A
525	TURKEY ROAST SOC LBS	VARIABLE	1.3126	N/A
519	WALNUTS B 30#CS	30.0#	1.3958	41.87

*extended by pound on SM-4221 delivery receipt

PROCESSED FOOD

Code	Commodity	Case Wt.	Value/ \$/Case	New Value Eff 11/1/00
302	APPLE TURNOVER E IQF/80	18.75	1.28	
605	APPLE TURNOVER B IQF/80	18.75	1.28	
577	BAGEL FRNCH TOAST FRZ 23.4# CS	23.4#	3.78	
029	BBQ SAUCE E 4/1GAL	40.0#	3.81	
622	BEANS REFRIED 25# CS	25.0#	4.61	
540	BEEF CRUMBLES 6/5#	30.0#	30.84	
129	BEEF LEAN PATTY 20# CS	20.0#	22.65	
079	BEEF PATTIES COOKED 102/2.66OZ	16.96	27.04	
656	BEEF STEAK FLAME BRLD 116/CS	17.4#	29.84	40.66
168	BEEF PTTY PLEVA CKD 140/2.5OZ	21.875	24.06	41.45
235	BLUEBERRY TURNOVER B 80/	18.75	1.59	
107	BREAD STIX PRE-BAKED 180/1.8OZ	20.25	1.62	
092	BUBBLE GUM SHERBET B 96/4OZ	24.0#	7.11	
438	BURRITO PORK/CHS 60/5.3OZ	19.87	5.95	
064	BUTTERMILK DRESSING LO CAL	33.2#	1.87	
655	CHEDDAR CHEESE SAUCE 6/5#	30.0#	29.18	
071	CHEESE MICELI SHRD MOZZ B	20.0#	26.99	
232	CHEESE SHRD SHARP AMER 20#	20.0#	24.92	
603	CHERRY APPLESAUCE B 96/4OZ	24.0#	6.87	
331	CHERRY SORBET CUP 96/2.5OZ	15.0#	3.48	
321	CHERRY TURNOVER B 80/	18.75	2.96	
561	CHILI WITH BEANS 30# CS	30.0#	11.66	
187	CHICK NGGTS 40#CS PRC	40.0#	18.25	
213	CHIX NUGGETS PROC 40# CS	40.0#	17.73	
139	CHIX PTTY BRD TYSON 115/	26.01	13.39	
670	CINNAMON APPLESAUCE 96/4OZ B	24.0#	7.74**	
611	COLBY CHEESE OMELET 225/2OZ	29.5#	7.82	
259	DANISH APRICOT LOFAT B 120/2.5	18.75	1.33	
207	DANISH BLUBRRY LOFAT B 120/2.5	18.75	1.38	
599	EGG DICED 20# CS	20.0#	7.33	
609	EGG PATTY GRILLED 240/1.5OZ	18.75	5.28	
224	EGG PATTY SCRAMBLED 300/1OZ	18.75	6.74	
236	EGGS SCRAMBLED HEAT & SERVE	20.0#	6.98	
194	FLOUR TORTILLA 6" 288/	16.0#	2.28	
144	FLOUR TORTILLA 8" 288/	22.0#	3.13	
274	FRENCH BRD PZZA CHS 72/6OZ	24.75	15.37	
108	FR BRD PZZA CHS MYLAR 72/6OZ	24.75	15.37	
247	FRENCH LO-CAL 4/1GAL	35.96	.44	
403	FRENCH TOAST STIX 16#CS	16.0#	2.17	
094	FRONTIER FRENCH 4/1GAL	37.0#	3.03	
297	GOLDEN ITALIAN 4/1GAL	34.12	2.00	
283	GOLDEN ITALIAN LO-CAL 4/1GAL	35.84	1.06	
453	ITALIAN PIZZA PIE 15"	24.75	11.92	
615	MACARONI & CHEESE 30#CS	30.0#	11.41	
394	MEATBALL PLEVA 640/.5OZ	20.0#	19.64	

Please Note: The value figures for processed items reflect **only** the value of the USDA commodity contained in each product.

SY 00-01
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Code	Commodity	Case Wt.	Value/ \$/Case	New Value Eff 11/1/00
326	MUFFIN APPLE RAISIN B 96/20Z	12.0#	1.18	
268	MUFFIN BLUEBERRY LO-FAT B 96/20Z	12.0#	.87	
429	MUFFIN CARROT RSN B 96/20Z	12.0#	.95	
355	MUFFIN CHRRY B 96/20Z	12.0#	1.43	
593	MUFFIN CHOC CHIP B 96/20Z	12.0#	.87	
680	MUFFIN ORANGE BERRY 96/20Z	12.0#	3.94**	
329	MUFFIN RAISIN SPICE B 96/20Z	12.0#	1.18	
591	ORANGE JUICE K-PAK 96/40Z	26.16	4.01	
275	P/B & J SANDWICH INCRDBL/72	11.93	4.02	
212	PEANUT BTTR & J SNDWCH 72/CS	12.6#	3.72	
583	PEACH TURNOVER B 80/	18.75	3.24	
621	PEACH TURNOVER E 80/	18.75	3.24	
388	PIZZA BAGEL W/PEPPERONI 60/5.30Z	22.5#	9.28	
389	PIZZA BAGEL PEPP MYLAR 60/5.30Z	22.5#	9.28	
393	PORK BRAT PLEVA 105/30Z	19.9#	17.89	
469	PORK BREADED PTTY 30# CS	30.0#	13.43	
316	PORK LINK SAUSAGE 250/CS	18.75	18.02	
667	PORK RIB-B-Q 24# CS FRZ	24.00	18.88	
522	PORK SAUSAGE PTTY PLEVA 128/1.50Z	12.0#	9.59	
401	PORK RIB NIBBLERS 400/.60Z	15.0#	9.99	
414	QUESADILLA PORK/CHS 60/4.80Z	18.0#	5.95	
418	RANCH DIP 16.9# CS	16.9#	1.90	
347	RANCH DRESSING 4/1GAL	33.84	3.93	
359	SALAD DRESSING 4/1GAL	33.0#	3.10	
458	SALAD DRESSING LO-CAL 4/1GAL	34.4#	1.15	
463	SALSA PRC 6/5.88# POUCH	35.25	7.08	
370	SHAKE CHOC. DAIRY B 50/8 OZ	28.0#	4.22	
548	SPAGHETTI SAUCE W/BEEF FRZ	30.0#	16.17	22.03
450	STRING CHEESE B 360/10Z	22.5#	33.13	
627	SUB MINI BUN 96/5" CS	11.88	1.04	
590	SUB SNDWCH BUN 96/6" CS	18.9#	1.65	
559	TACO MEAT BEEF 30#CS	30.0#	19.40	26.44
534	TACO MEAT PORK/TURKEY 30# CS	30.0#	7.15	
545	TACO SAUCE AP 4/1GAL	35.2#	8.16	
619	TOAST GLAZED CINNAMON 150/3.25OZ	30.47	3.58	
661	TOAST TEXAS CHEESE 72/50Z	22.5#	11.49	
635	TOAST TEXAS CINNAMON 84/2.80Z	14.7#	.87	
518	TORTILLA PIECES E 8# CS	8.0#	1.30	
506	TRKY BREAST LOG CKD LB	VARIABLE WT.	.50/#	
620	TRKY MINI CORN DOG NGGTS 10#CS	10.0#	3.55	

**AVAILABLE ON 12/1/2000

DOD PRODUCE VALUES:

Code	Commodity	Case Wt.	Value/ \$/Case
084	Apples Fresh DOD	40.0#	14.400
103	Carrots Fresh DOD	24.0#	15.700
690	Grapes Red Fresh DOD	20.0#	16.900
267	Oranges Fresh DOD	35.0#	10.570
443	Pears Fresh DOD	44.0#	13.200
467	Potatoes Fresh DOD	50.0#	11.650

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 2001

NOTE: All registrations must be in the MDE office before the deadline dates--
registrations received after the deadline dates will be returned!

SANITATION & SAFETY - 120 Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates	Times
Genesee ISD Health & Nutrition Services Building 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: January 3, 2001</i>	January 17, 22 and February 8, 2001	3:00 p.m. - 6:30 p.m.
Montrose High School 300 Nanita Street Montrose, MI 48457 <i>Deadline: January 11, 2001</i>	January 25, 30 and February 1, 2001	3:00 p.m. - 6:30 p.m.

SUCCESSFUL COMMUNICATIONS - 140 Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates	Times
Troy Community Schools Service Center 4420 Livernois Troy, MI 48098 <i>Deadline: December 17, 2000 (due to the holidays)</i>	January 11, 18, 25 and February 1, 2001	2:30 p.m. - 5:00 p.m.

PRINCIPLES OF FOOD PREP - 150 <i>Prerequisite: Sanitation & Safety - 120</i> Fee: Member \$18.00 and Non-Member \$25.00 <i>Each participant must bring a calculator to class.</i>

Location	Dates	Times
Lapeer East High School 933 South Saginaw Street Lapeer, MI 48446 <i>Deadline: December 15, 2000 (due to the holidays)</i>	January 3, 10, 17, 2001	2:30 p.m. - 6:00 p.m.
Livingston ISD 1425 West Grand River Howell, MI 48843 <i>Deadline: January 1, 2001</i>	January 15, 16, 17, 2001	3:00 p.m. - 6:30 p.m.

<p align="center">NUTRITION I - 180 Fee: Member \$18.00 and Non-Member \$25.00</p>

Location	Dates	Times
Lapeer Schools White Building 201 Jefferson Lapeer, MI 48446 <i>Deadline: January 2, 2001</i>	January 15, 22, 29, 2001	3:00 p.m. - 6:00 p.m.

<p align="center">MICHIGAN'S HEALTHY EDGE 2001 - 280 Fee: Member \$18.00 and Non-Member \$25.00</p>
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Location	Dates	Times
Macomb ISD 44001 Garfield Road Clinton Township, MI 48038 <i>Deadline: December 17, 2000</i>	January 8, 22, 29 and February 5, 2001	2:30 p.m. - 5:00 p.m.

Use one form and one check per class.

Statewide Training Program

Multi-Registration Form

Use one form and one check per class.

CLASS NAME: _____				SCHOOL DISTRICT: _____		DISTRICT NUMBER: _____	
LOCATION OF CLASS: _____				PHONE: _____			
DATE(S) OF CLASS: _____							
Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student	
1							
2							
3							
4							
5							
Check which type of menu planning method you use: <input type="checkbox"/> Food based - traditional <input type="checkbox"/> Nutrient standard <input type="checkbox"/> Food based - enhanced <input type="checkbox"/> Assisted NSMP							
Total the right hand column and attach a separate check for this amount only.						\$	
Make checks payable to MSFSA .							
<p>Make check payable to <u>MSFSA</u> and mail to: Michigan Department of Education, Statewide Training Program--School Meals Unit P.O. Box 30008, Lansing, MI 48909</p> <p><i>To complete your registration, we must receive a check or purchase order number by the deadline.</i> <i>You may fax this information to (517) 373-4022.</i></p>							

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School <input type="checkbox"/> Personal	Amount	\$
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[Copy as necessary]